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FOOD PATENTS

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ENGINEERING AND EQUIPMENT

1 Continuous production of gelled chunks of food stuffs

SPILLERS LTD.

United States 4 784 862 (1988)

2 Method of peeling thin skinned food products

AULBURN RESEARCH FOUNDATION

Europe 0 283 607 (1988)

3 A liquid extraction system

JEAN BOUVET

India 163 960 (December 1988)

The patent provides a mill roll with perforations opening from the surface into lateral flow passages of substantial flow area with considerable crushing structural strength.

4 Unloaders for containers, carriers or trucks

USHA ATLAS HYDRAULIC EQUIPMENT LTD.

India 163 568 (October 1988)

The patent refers to a device to achieve considerable economy in unloading bulk materials, such as chemicals, salts, coal, food grains, bagasse or slender materials like Baboos, sugarcanes etc., from containers, carriers and trucks. The hydraulic truck unloader consists of a base freame embedded to a foundation; a top frame placed on the said base frame and hingedly connected to it at its rear end, the front end being free, an actuating linkage and a powerpack for operating a hydraulic pump to lift the top frame at an angle of inclination to the base frame at the point where the said top and base frames are hingedly fixed.

5 A collapsible attachment for use in cars and kitchen

BHATIA, K.M.

India 163 683 (October 1988)

The patent invention composes of a collapsible desk to hold a writing pad for writing in its horizontal position and when not in use can be collapsed to fall down vertically whereby it does not cause in the way of the car driver, while driving the car or the housewife while working in the kitchen. It hardly occupies any space. With a flick of a finger, the desk can be brought down to a vertical position, after use. It can be used as a writing desk or a table in the kitchen to cut vegetables.

6 A device for attachement to a box type solar cooker for efficient heat transfer

COUNCIL OFSCIENTIFIC AND INDUSTRIAL RESEARCH

India 163 554 (October 1988)

The patent refers to device for attachment to a box type solar cooker for efficient heat transfer. It comprises of a convex blackened metal sheet absorber having a central hallow ring to receive a cooking pot. The hollow of the ring which has a heat transfer medium, is being connected with tubes extending radially from the ring, each having an open end connected to the hollow of the ring and the other end being closed.

7 Container with whistling device for thermally cooking food

FURUBAYASHI SHIKO CO. LTD.

Europe 0 288 862 (1988)

8 Method and apparatus for extruding a food product (e.g. breakfast cereals, flat bread, snacks, modified starches)

WERNER & PFLIEDERER GmBH

United States 4 786 514 (1988)

PRESERVATION AND PACKAGING

9 Method and apparatus for extending the shelf life of fluid food products

MAXWELL LABORATORIES INC.

PCT International

10 Dehydration method and dehydration system

KEWPIE (KK)

United States 4 793 072 (1988)

11 Method of dehydrating foods

KAWAMURA (T)

United States 4 788 072 (1988)

12 Apparatus for irradiating food stuffs with ultraviolet rays

HARRIS (JI)

United States 4 776 267 (1988)

13 Self cooling water bottle

SRUTI BANDOPADHYAY AND SWATI BANDOPADHYAY

India 162 552 (June 1988)

The patent relates to a self-cooling water bottle which is also adopted to be combined with one or more containers for carrying food so as to constitute a composite tiffinkit. In this water bottle, the top is open and adapted to be covered by a leak-proof cover and the walls are provided with minute holes; the container having its walls fully wrapped with a light-fitting thin sleeve of porus material and the sleeve is fully covered by a protective cover having relatively large holes, compared to the minute holes in the walls of the container. This construction is mainly based on the law of heat transfer.

14 Device for making ice cubes

MARCELLUS CAROLUS PAULUS LIVINUS SIMKENS

India 164 077 (January 1989)

The patent relates to a device for making ice cubes which comprises of a cooling device, a water cirlcuit with a water tank and water feeding equipment; and means for returning the excess water which has not been converted to ice; and a water discharge means.

15 Process for sterilization of foods and device for implementation of the process

AHLERT (B)

Germany 3 721 762 (1988)

16 Process for sterilization of bottle corks

SKCHATZLEIN (R)

Europe 0 279 206 (1988)

17 Bottle with separate chambers and a sealable opening

HEINZL (FW)

Germany 8 808 636 (1989)

18 Infrared and microwave energy treatment of food

MUSSER'S POTATO CHIPS INC.

United States 4 800 090 (1989)

19 A can process for its production and apparatus for carrying out the process

GRABHER INDOSA MASCHINENBAU AG.

India 163 660 (October 1988)

The project has invented a can designed in such a manner that it can be manufactured easily and poses no tearing-open problems, but rather leaves a smooth and clean covered part. The can can be closed and sealed in a single production operation. An easy opening is provided by means of suitable contents and ligaments provided alternaltively in the wall. A deep-drawing die and a matrix are used each having a shearing edge all round for making the cut-outs.

20 A method of manufacturing a dispensing means containing packed hydrolysable metal phosphide composition

WERNER FREYBERG CHEMISCHE FABRIK DELITIA NACHF

India 163 425 (September 1988)

The patent refers to a method of manufacturing a dispensing means which finds application in packaging of compositions used in the fumigation of closed spaces, (particularly, those which serve for the storage of agricultural commodities such as fodder, grains, beans, groundnuts, tobacco etc.) such as silas, elevators, flour-mills, warehouse, feed mills. It is also applicable in the fumigation of transport means for such commodities i.e. rail, cars, barges and ship holds.

21 Pack of the case type, especially case for vegetables, made from corrugated board or other sheet material

HUGUES NICOLET SA

France 2 609 965 (1988)

22 Conical pack

FRANKISCHE HARTPAPIERWAREN GMBH GUNTERSTHAL

Europe 0 276 333 (1988).

23 Cook-in shrink film

VISKASE CORP.

Europe 0 273 337 (1988)

24 Crate for bottles

WERITZ (HH)

Germany 8 809 039 S(1988)

25 Ice confection in a package

UNILEVER NV

Europe 0 278 575 (1988)

26 Microwave susceptor packaging material

EIDU PONT DE NEMOURS & CO.

Europe 0 287 324 (1988)

27 Reclosable package and method of making reclosable package

OSCAR MAYER FOODS CORP.

United States 4 782 951 (1988)

28 Reheatable, resealable package for fried food

NABISCO BRANDS INC.

United States 4 797 010 (1989)

29 Edible plastic product and process for the preparation thereof

UNILEVER NV.

Europe 0 285 198 (1988)

30 Containers hasving internal barrier layers

DOW CHEMICAL CO.

United States 4 795 665 (1989)

31 Non-smear food package

GRACE, W.R. & CO.

United States 4 795 034 (1989)

32 Process for temporarily preventing sticking together of foods to permit their automatic packaging.

MARLIAGUES (J)

France 2 612 743 (1988)

33 Thermoplastic multi-layer packaging film and bags made therefrom

GRACE, W.R. & CO.

United States (1989)

34 Plastics bag with all-round seal for packaging of foods, especially frozen foods

AGRARFROST GmBH & CO.

Germany 8 813 557 (1989)

35 Infusion bag with squeezing means

LOSCHNER (P)

Germany 8 810 121 (1989)

36 Bag made from food contact approved plastics

MELITTA-WERKE BENTZ & SOHN.

Germany 8 810 798 (1988)

37 Folded carton

ORBKE (H)

Germany 8 810 602 (1988)

38 Crate-type pack, capable of being stacked and carried

HANS HOLL FLEISLCHWAREN FABRIK

Germany 8 811 422 (1988)

39 Food service tray adapted to heat food through the tray having means for mounting an insulating cover in an inverted positve under the tray

PTC AEROSPACE INC.

United States 4 776 485 (1985)

40 Combined tray and cover for use in the delivery of food items

GENERAL MILLS INC.

United States 4 801 077 (1989)

41 Transport container

REINDERS (GJ)

Germany 3 718 504 (1988)

CHEMISTRY AND ANALYSIS

42 Process for preparing a monosubstituted amino acid

EXXON RESEARCH AND ENGINEERING CO.

India 163 391 (September 1988)

The patent relates to a process for preparing sterically hindered mono-substituted aminoacids by a one step reductive condensation of an aminoacid and a Ketone. It also relates to tertiary aminoacids and their preparation by reacting the sterically hindered mono-substituted amino acid with an aldehyde to produce the corresponding tertiary amino acid.

43 Improved process for the preparation of thioethers (sulphides)

COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH, NEW DELHI

India 163 643 (October 1988)

The patent relates to an improved process for the preparation of thioesters (sulphides) and thiol esters used in food flavourings like onion, garlic, asafoetida, coffee and meat flavours and as intermediates in organic synthesis. The products, according to this process, are formed from inexpensive reagents in a short time. The work up and purification procedures are simple.

44 An improved process for the preparation of thiol ester

COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH

India 163 650 (October 1988)

The project refers to a process for the preparation of thiol esters which comprises heating a thiol carboxylic acid in an aprotic non polar solvents with a zinc salt and a base and reacting the resultant mixture with an alkyl halide.

45 Process for the preparation of Benzoyl urea compounds

India 163 630 (October 1988)

The patent refers to a process for the preparation of benzoylurea compounds having pesticidal especially insecticidal and a caricidal activity.

FOOD ADDITIVES

46 Process for manufacture of an additive com position for human consumption

COMBES (A)

Europe 0 288 405 (1988)

47 Preparation of foods coloured with natural colorants

MARKT UND KUHLHALLEN AG.

Europe 0 276 011 (1988)

48 Flavouring of foods by yeast treatment and the foods produced

PERNOD RICARD

Europe 0 277 062 (1988)

49 Aerosol food flavouring compositions

DIAL CORP.

United States 4 788 068 (1988)

50 Mushroom flavour

SOCIETE DES PRODUITS NESTLE SA

Europe 0 288 773 (1988)

51 Preparation of a mushroom flavour in fungal biomass

HULS AG.

Germany 3 708 932 (1988)

52 Peach flavour, its preparation and use

HOECHST AG.

Europe 0 283 950 (1988)

53 Process for preparing food product with food binder composition

NABISCO BRANDS INC.

United States 4 784 867 (1988)

54 A mixture of a propellant medium and additive(s); whipping cream

SZENSAVTERMIO VALLALAT

Great Britain 2 201 078 (1988)

55 Pectin gelling composition

GENERAL FOODS CORP.

United States 4 800 096 (1989)

56 Pectin delivery system

WARNER-LAMBERT CO.

Europe 0 285 568 (1988)

57 Process for the production of camomile extracts rich in flavones

DEGUSSA AG.

United States 4 786 498 (1988)

58 Salt substitute

STAUFFER MANAGEMENT CO.

PCT International 88/09131 (1988)

59 Process for the removal of impurities from sea salt and sub-soil brine sale by floatation technique

COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH, NEW DELHI

India 163 842 (November 1988)

The patent describes a process for the removal of impurities by addition of inexpensive reagents in small quantities. It consists of crushing of salt in hammer mill to point of liberation of impurities; conditiong of crushed salt in solution which is indif-

ferent to salt; floatation of reagentised slurry; dewaling of residue of tailing in centrifuge; recirculation of floatation liquor. Solar or tray dying of final product for bagging and despatch.

60 Calcium-iron mineral supplements

PROCTER & GAMBLE CO.

Europe 0 297 679 (1989)

61 Thermo irreversible edible gels

MARS GB LTD.

Great Britain 2 204 474 (1988)

CEREALS AND MILLETS

62 Food wrapper for a dried seaweed covered means of rice

ISHIDA SYSTEMS ENGINEERING CO. LTD.

United States 4 784 864 (1988)

63 Method of manufacturing dried rice with pregelatinized starch content

HOUSE FOOD INDUSTRIAL CO. LTD.

United States 4 794 012 (1988)

64 Garnished maize pancakes and their manufacture

CHALFEN (S)

France 2 614 181 (1988)

65 Corn spirals and method of manufacture

BORDEN INC.

United States 4 803 091 (1989)

66 Method of producing a sugar syrup from sorghum

BIOCON (UK) LTD.

India 163 778 (November 1988)

The patent describes an economical process for the production of a sugar syrup from sorghum grain by partially hydrolysing the starch in the sorghum grain utilising a temperature stable amylase enzyme to give a dextrose equivalent of 10 to 20; treating the partially hydrolysed starch with $\mathcal{L}$amyloglucosidase, $\mathcal{L}$-amylase, -glucanase and cellulase enzymes whereby starch is hydrolysed to form sugars in a filterable aqueous medium; removing any unwated solids from said aqueous medium; and concentrating the aqueous medium to produce a sugasr syrup.

PULSES, OILSEEDS AND NUTS

67 Oilseed conditioning system

McDONNELL DOUGLAS CORP.

United States 4 785 726 (1988)

68 Production of rapeseed protein masterials

UNIVERSITYOF TORONTO INNOVATIONS FOUNDATION

Europe 0 289 183 (1988)

69 Soybean processed food

ASAMA CHEMICAL CO.

United States 4 794 017 (1988)

70 Method for manufacturing a packaged aseptic hard soybean curd

MORINGA MILK INDUSTRY CO. LTD.

United States 4 789 556 (1988)

71 A process for the preparation of soya dal from soya bean

GANESH SCIENTIFIC RESEARCH FOUNDATION

India 164 005 (December 1988)

The patent describes a process for the preparation of soya dal which does not have a distorted shape; which does not have a strong

and distinct flavour; and which is cheap in cost.

72 Method for the preparation of a roasted nut-like product from soybeans

SOLNUTS BV.

Europe 0 289 060 (1988)

73 Method for grinding soybeans and method for producing tofu

KIKOMAN CORP.

United States 4 791 001 (1988)

74 Manufacture of a fibre-containing soy milk and a homogeneous fibre concentrate from soybeans

SCHOLLER LEBENSMITTEL GmBH & CO.

Germany 3 713 047 (1988)

75 Process for emulsilfying fat or oil into aqueous phase comprising soy sauce as the main component

ASAHI DENKA KOGYO KK.

United States 4 794 015 (1988)

76 Peanut scoop

BUSCHLMANN (HP)

Germany 8 805 644 (1988)

TUBERS, VEGETABLES AND FRUITS

77 Process for preservation of raw, perishable packaged fruit or vegetables

GEORGES CLAUDE

Europe 0 279 726 (1988)

78 Method of crushing fruit and vegetables and enclosed crushing apparatus for carrying out the same

KIKKOMAN CORP.

Europe 0 282 991 (1988)

79 Method of preserving fresh fruit and vegetable

PRICE (TP)

Great Britain 2 205 478 (1988)

80 Preservation of cut and segmented fresh fruit pieces

UNIVERSITY OF BRITISH COLUMBIA

Europe 0 289 777 (1988)

81 Method for producing candied fruit and dried fruit

SHINKA SHOKUHIN CO. LTD.

United States 4 778 681 (1988)

82 Process for producing jelly from Konjak

KK KIBUN

PCT International 88/03760 (1988)

83 Sprout inhibitor for potatoes

BOEHRINGER INGELHEIM KG

Europe 0 287 946 (1988)

84 Method of preserving potatoes

SIMPLOT (JR)

United States 4 800 098 (1989)

85 Process for making shredded potato products

NABISCO BRANDS INC.

Europe 0 124 270 (1988)

86 Double walled bag for storage of potatoes and similar edible items

KELLER (G)

Germany 8 807 815 (1988)

87 Tomato seed products and methods for their preparation

DEL MONTE CORP.

Europe 0 273 772 (1988)

88 Controlled ripening of produce and fruits

GREENGRASS (M)

Great Britain 2 200 618 (1988)

89 Method for producing fruit chips

HOUSE FOOD INDUSTRIAL CO. LTD.

Europe 0 284 041 (1988)

90 Method for producing fruit chips

HOUSE FOOD INDUSTRIAL CO. LTD.

Europe 0 284 042 (1988)

91 Method and apparatus for drying fruit pulp and the like

MAGOON (RE)

PCT International 88/04759 (1988)

SUGAR, STARCH AND CONFECTIONERY

92 An improved process for the isolation of useful sterols from sugar-cane wax

COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH, NEW DELHI

India 163 626 (October 1988)

106

The patent refers to a new method of isolating sterols by saponifying sugarcane wax; acidifying the total material obtained after saponification; extraction with a chlorinated cheap industrial solvents; concentration and precipitation with the help of a solvent and finally crystallisation.

93 A sugar crystallizer

BHUSHAN LAL MITAL

India 163 825 (November 1988)

The patent propose a crystallizer which is compact and light and requires a lesser amount of constructional material. It comprises of a single chambers; an inlet pipe exterior to the chamber; the discharge end of the inlet pipe being connected to the chamber; the massecuite from the inlet pipe flowing into the chamber; a rotatable shaft having scraper blades disposed within the chamber; a cooling means within the chamber for causing a cooling of the massecuite and gutter provided within and at the upper end of the chamber for discharge of the massecuite overflowing from the chamber.

94 Method for producing laminated products e.g. candy bars

NABISO BRANDS INC.

United States 4 778 685 (1988)

95 A process for continuous crystallization of saccharose and a device for carrying out the same

FRANCOIS LANGRENEY

India 164 031 (December 1988)

The patent relates to continuous process crystallizlation of saccharose which comprises feeding a massacuite mixture containing of saccharose crystals, impurities and mother liquor along a process stream, supplying to the massacuite mixture a feeding liquor for promoting the crystal growth.

96 Dried nutmeat and starch food product and process

OGILVIE MILLS INC.

United States 480 097 (1989)

97 An eatable plate (sugar confectionery) to be broken by hand and a

method for its manufacture

OY KARL FAZER AB

PCT International 88/04897 (1988)

98 Chocolate fat

UNILEVE PLC.

Great Britain 2 205 106 (1988)

99 Chocolate product, especially a praline

CONFISERIE BURG LAUENSTEIN

Germany 8 812 945 (1989)

100 Reduced calorie and reduced fat chocolate confectionery compositions

PROCTER & GAMBLE CO.

Europe 0 285 187 (1988)

101 A method of forming a multicolour chocolate product and mould for forming the same

CHOCOLATE PIX INC.

Europe 0 273 609 (1988)

102 A process for the preparation of cocoabutter extender from Madhuca Butyracea fat suitable for use in the manufacture of chocolate and other confectionery products

COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH, NEW DELHI

India 163 676 (October 1988)

The project deals with a process which produces a middle fraction which is practically free or low in trisaturated triglycerides. The fraction when admixed with cocoa butter at 10-25% levels gives compositions having desirable characteristics. These fat compositions are hard and brittle at ambient temperatures (20-25 C) and completely molten at body temperature. The products containing these compositions will have better eating qualities and give more cooling sensation during eating compared to those of cocoa butter alone.

103 Sequentially flavoureld chewing gum composition

WARNER-LAMBERT CO.

Europe 0 289 462 (1988)

104 Process for direct preparation of chewing gum base

GENERAL FOODS FRANCE

Europe 0 273 809 (1988)

105 Process and apparatus for preparation of an inverted fruit tart

GRINGOIRE-BROSSASRD

Europe 0 278 871 (1988)

BAKERY PRODUCTS

106 Pack for foods, espeically long life bakery products

BAHLSENS KEKSFABRIK KG

Germany 8 811 430 (1989)

107 An oven for baking chapatis, khakaras, pappad, thepla, tortillas and the like

BHALCHANDRA RAMCHANDRA BEDEKAR

India 163 689 (October 1988)

The patent describes an oven wherein the chapatis and the like in the unbaked form are introduced at one end and the chapathis etc., baked on both sides are taken out from the other. The oven consists of three chambers, a first heating chamber, a reversing mechanism and a second heating chamber. The three chambers have separate and independent endless conveyorbelts moving on the guide rollers and the means for heating provided below the conveyor belts of the first and second heating chambers.

108 Manufacture of flat cakes from bread dough and the products thus made

GIBARD (J)

France 2 610 478 (1988)

109 Kneadable bread improver and its use

SONNEVELD BV

Netherlands 8 601 850 (1988)

110 Preproofed, frozen and 84% baked, crusty bread and method of making the same.

GENERAL FOODS CORP

United States 4 788 067 (1988)

111 Fruit bread having a decorated top, a method for producing said fruit bread as well as masking cream for use in said method

DE GRAAF'S BAKKERIJEN BV

Europe 0 059 993 (1988)

112 Low-calorie low-fat spread for use on bread and its manufacture

KRAFT EUROPE R&D INC.

Germany 3 710 152 (1988)

113 Process for the microwave heating of a food product, especially of a garnished bread slice and microwave oven for implementation of this process

NEWTEC INTERNATIONAL

France 2 613 044 (1988)

114 Plastics film bag for packaging of bread

GEORG HARTMANN MASCHINENBAU GMBH

Germany 8 705 601 (1988)

115 Kneading apparatus for bread dough and the like and a method of controlling the quality thereof during kneading

RHEON AUTOMATIC MACHINERY CO. LTD.

110

United States 4 790 665 (1988)

116 Process for preparation of a sandwich spread and the resulting product

DMV-CAMPINA BV

Netherlands 8 700 661 (1988)

117 Support dish for sandwiches

FRINOT (M)

France 2 612 498 (1988)

118 Cartridge for preparation of sandwiches

FRANQUETTE INTERNATIONAL SA

France 2 614 509 (1988)

119 Continuous production of shelf-stable multi textured shredded cereal biscuits having a paste filling

NABISCO BRANDS INC.

United States 4 795 647 (1988)

120 Manufacture of salted, rolled filled biscuits

OTTER (J)

France 2 610 173 (1988)

121 Process for making instant cooking noodle products

CAMPBELL SOUP CO.

United States 4 783 339 (1988)

MEAT, FISH AND POULTRY

122 Method for processing meat and fish

MESSER GRIESSHEIM GMBH

Germany 3 714 677 (1988)

123 Heat shrinkable multilayer film for primal meat packaging

VISKASE CORP.

United States 4 798 751 (1989)

124 Process for manufacture of reconstituted meat

LAITERIES (EB)

France 2 609 869 (1988)

125 A method of measuring meat texture

LUMETECH A/S

PCT International 88/03645 (1988)

126 Preparation of a ring-shaped sausage in a natural casing

REUTZEL (R)

Germany 3 818 319 (1988)

127 Package for sliced bacon adapted for microwave cooking

CONAGRA INC.

United States 4 786 513 (1988)

128 Process for curing and salting of meat, especially ham

DREANO (C)

Europe 0 273 843 (1988)

129 Process and composition for improving the organoleptic properties of seafood

KINGSLEY (IS)

PCT International 88/06004 (1988)

130 Process of using a dehydration reagent for washed fish meat

UENO SEIYAKU KK

United States 4 789 497 (1988)

131 Procedure and device for treatment of animal tissue, especially fish, with the aim of decoloration and deodurization

COUDRAINS (L)

Europe 0 284 502 (1988)

132 Process for prepasration of preserved poultry, game and rabbit products

AUTHIER (P)

France 2 614 764 (1988)

133 Process for manufacture of a product based on hard cooked eggs and the product thus made

OV ACTION SA

Europe 0 277 864 (1988)

134 Egg box with welded cover

ALPHAFORM

Europe 0 287 739 (1988)

135 A method for testing eggs for the existence of cracks or holes in the egg shells by examining the elasticity of said shells and an apparatus for carrying outthe process

TERPA POULTRY BV

Europe 0 295 755 (1988)

MILK AND DAIRY PRODUCTS

136 A test set and a process for the determination of antibiotics in milk and a novel streptococcus thermophilus strain to be used therein

VALIO MEIJERIEN KESKUSOSUUSLIIKE

Europe 0 285 792 (1988)

137 Process for making a long shelf life confection based on milk and eggs

VALMONT SA

France 2 609 601 (1988)

138 Composition and method for producing vitamin-enriched milk

PPG INDUSTRIES INC.

United States 4 803 087 (1989)

139 Hard butter composition

FUJI OIL CO. LTD.

Europe 0 285 422 (1988)

140 High quality clarified butter, its preparation, storage and food use

CERVANTES, C.

France 2 603 456 (1988)

141 Process and device for flavouring of whipped cream

PIERRE (JP)

France 2 604 604 (1988)

142 Box, especially for packaging of torten-shaped soft cheese

HERZBERGER PAPIER FABRIK

Germany 8 806 385 (1988)

143 Cheese piece packaged in plastics film

KAANDORP (MM)

Netherlands 8 602 573 (1988)

144 Method of making extruded frozen cheese cake product

FOOD TRENDS INC.

145 Decolourising of whey and products derived from whey

EXPRESS FOODS GROUP LTD.

Europe 0 282 663 (1988)

146 Improved low fat yoghurt product and method

PRO-MARK CO. INC.

PCT International 88/09125 (1988)

147 Enhancement of Lactobacillus acidophilus growth and viability in yoghurt and other cultured dairy products

REDDY (MS)

United States 4 797 289 (1989)

148 Soft-serve frozen yoghurt mixes

PIONEER POTATO CO. INC.

Europe 0 290 054 (1988)

149 Squeezable (plastics) container for creamery products (e.g. ice cream)

PIBER GROUP SRL.

Europe 0 287 323 (1988)

150 Cone for ice cream

BAHLSENS KEKSFABRIK KG

Germany 8 814 672 (1989)

FRUIT JUICES AND SOFT BEVERAGES

151 Beet juice purification system

WESTERN SUGAR CO.

United States 4 795 494 (1988)

152 Process for demineralization of thin juice from beet

COOPERATIVE VERENIGING SUIKER UNIE

Netherlands 8 602 318 (1988)

153 Orange juice-containing beverage

PROCTER & GAMBLE EUROPEAN TECHNICAL CENTRE

Europe 0 288 103 (1988)

154 Process for preparation of Kiwi fruit juice retaining its sensory characteristics, the juice obtained and drinks containing the juice.

UNION DE COOPERATIVE AGRICOLES FRANCELAIT

France 2 616 045 (1988).

155 A container with a cap member and a reusable dispensing unit to be fitted in the container neck portion for storing and dispension carbonated beverages

HAGAN (RJ) AND LEMPERT (DA)

India 163 813 (November 1988)

The patent relates to the storage and dispensing of water of flavoured beverages under gas pressure of between 90 and 150 psi (10 atmospheres). The present invention was taken into account safety; it is inexpensive; it is light weighted, it can be recycled; its head mechanism is simple.

156 Container for free flowing or liquid foods, especially non-carbonated drinks and lid for such containers

SCHMALBACH-LUBECA AG

Europe 0 280 880 (1988)

157 Process for the preparation of soluble coffee

116

GENERAL FOODS CORP.

United States 4 794 010 (1988)

158 Process for improvement of roasted coffee

JACOBS SUCHARD GMBH

Germany 3 710 768 (1988)

159 Process for decaffination of green coffee

KOFFIEBRANDERIJEN-THEEHANDEL NV.

Netherlands 8 602 011 (1988)

160 Process and device for packaging of free-flowing materials, especiallycoffee

JACOBS SUCHARD GMBH

Europe 0 273 254 (1988)

161 Packet with internal filter for coffee machines

SCOTT (GW)

United States 480 089 (1989)

162 Double chamber filter bag for portioned filter coffee

GOSSL (E)

Germany 8 632 283 (1988)

163 Sweetened coffee concentrate and its manufacture and use

VENTRELLA (A)

France 2 610 174 (1988)

164 Process and device for preparation of flavour extracts from coffee

MELITTA - WERKE BENTZ & SOHN

Germany 3 715 165 (1988)

165 A method of preparting a stable, dry protein-free coffee whitener

SOCIETE DES PRODUCTS NESTLE SA

India 163 757 (November 1988)

The project relates to a dried non-dairy fat emulsion product suitable for use as a coffee whitener. It can be prepared without the use of protein by incorporating a liquid emulsion concentrate containing a major portion by weight of a carbohydrate together with a fat or oil encapsulated by and stabilized with a water soluble, film forming hydrocolloid and spray drying the liquid emulsion concentrate.

166 Non-dairy creamer/whitener

ABRAMS (AL)

Europe 0 281 986 (1988)

167 Low fat coffee whitener and method for making low fat coffee whitener

PRO-MARK CO.

United States 4 784 865 (1988)

168 Intermedium fluidiser for tea leaves

TEA TECHNOCRATS

India 163 487 (1988)

The patent relates to a mid air leaf spreading device for fluid bed tea driers. It consits essentially of a number of small diameter rods attached to discs which are adapted to be rotatable at a predetermined speed by an external belt drive.

169 Process for a non-cloudisng, concentrated tea extract

GENERAL FOODS CORP.

United States 4 797 293 (1989)

170 Filterbag, especially infusion bag for beverages such as tea

STELPERMANN (F)

Germany 8 813 378 (1989)

171 Preparation derived from cocoa

FERME CHARLEMAGNE SPRL

PCT International 88/09127 (1988)

SPICES AND CONDIMENTS

172 Ginger syrup

CHARLES (CMD)

France 2 609 870 (1988)

FATS AND OILS

173 Synthetic fast and fat emulsion transfusion and perintestinal nutrient each containing the same

NISSHIN OIL MILLS LTD.

PCT International 88/093235 (1988)

174 Sugar polyester frying mediums with improved frylife and foods fried in the frying mediums

PROCTER & GAMBLE CO.

Europe 0 287 157 (1988)

175 Process for purification of crude glyceride oil compositions

PINORU OIL MILLS CO.

United States 4 787 981 (1988)

176 Pan-releasig type oil composition

KAO CORP.

Europe 0 287 281 (1988)

PROCESSED FOODS

177 **A process for the preparation of a food product rich in proteins and calories**

GANESH SCIENTIFIC RESEARCH FOUNDATION

India 163 381 (September 1988)

The patent relates to a process for the preparation of a food product which has the required amount of proteins and calories and is also cheap. It consists of wheat flour, bengal gram flour, edible grade defatted soybean flour, jaggery and known minerals and vitamins. It comprises in roasting edible grade defatted soybean flour, wheat-flour at a temperature not exceeding 80 C, adding a concentrated syrup of jaggery. Cooling and their grinding the same and finally adding known vitamins and minerals such as calcium salts and ferrous salts.

178 **A process for the preparation of a food product based on vegetable proteins**

SOCIETE DES PRODUITS NESTLE SA

India 163 637 (October 1988)

The patent relates to a process for the preparation of a food product based on vegetable proteins which, without any longer resorting to the onerous and delicate techniques of spinning or extrusion cooking and without involving the use of a chemical coagulating agent, makes it possible to obtain from a whole vegetable protein material a dehydrated product which, after reconstitution, has a natural colour, an agreeable flavour and an original texture which are not reminiscent of meat, but are attractive in themselves.

179 **High bran snack**

NABISCO BRANDS INC.

United States 4 777 045 (1988)

180 **Extrusion cooked snack chips**

PROCTER & GAMBLE CO.

Europe 0 287 158 (1988)

181 New dietetic food for infants

GERVAIS DANONE

France 2 604 606 (1988)

182 Infant foods

FARLEY HEALTH PRODUCTS LTD.

Europe 0 129 418 (1988S)

183 Food facilitating bowel movement

TERUMO KK

PCT International 88/08257 (1988)

184 Food compositions with superior blood cholesterol lowering properties

PROCTER & GAMBLE CO.

United States 4 789 664 (1988)

185 Low-salt roasted food preparation

HERZOG-MESMER (A)

Germany 3 709 624 (1988)

186 Process for manufacture of expanded foodstuffs

HEINZ SCHAAF NAHRUNGSMITTELEXTRUSION TECHNIK

PCT International 88/07817 (1988)

187 Preparation of expanded foods

SCHAAF OHG

Germany 3 711 840 (1988)

188 Method for producing aseptically packaged puddings

GENERAL FOODS CORP

United States 4 788 075 (1988)

189 Energry rich dietary supplement

FUTUR-QUOTIDIEN

France 2 605 854 (1988)

190 Dietary fiber and method of making

BOMMARITO (AA)

United States 4 795 653 (1988)

191 Method for producing sweet pickles

OSCAR MAYER FOODS CORP.

United States 4 7898 558 (1988)

192 Mixed fresh prepared salad

VITA-GELMUSE-FRISCHDIENST GMBH

Germany 3 717 862 (1988)

MICROBIOLOGY AND FERMENTATION
(including Alcoholic Beverages)

193 Removal of deleterious odor-forming impurities from hop flavour

KALAMAZOO HOLDINGS INC.

United States 4 778 691 (1988)

194 Pre-isomerization of hops especially for manufacture of beverages, e.g. beer

ELECTRICITE DE FRANCE SERVICE NATIONAL

Europe 0 277 865 (1988)

195 Process for fermentation of worts to beer

122

GORFF (H)

Germany 261 372 (1988)

196 Process for bottling of carbonated mineral waters, soft drinks or beers

KELLE (HH)

Germany 3 817 410 (1988)

197 Preparation of low alcohol beer

GRAIN PROCESSING CORP.

United States 4 788 066 (1988)

198 Process for producing an alcoholic sugarcane juice beverage

RAMAJALLACKSINGH WD.

United States 4 784 859 (1988)

199 Process for fermentation of juices to wines

GORFF (H)

Germany 261 373 (1988)

200 Preparation and process for improvements of the sensory quality of wines

AMCHIM SA.

France 2 612 043 (1988)

201 Wine cooler

PETERSHANS (H)

Germany 3 708 477 (1988)

202 Alcoholic soft ice

HEUBLEIN INC.

United States 4 790 999 (1988)

203 Solidified food products based on brown algae

KITAHARA (N)

PCT International 88/04528 (1988)

204 Yeast package

GIST-BROCADES NV.

PCT International 88/07482 (1988)

205 High level expression in yeast

ZYMOGENETICS INC.

Europe 0 284 044 (1988)

INFESTATION CONTROL AND PESTICIDES

206 Preparation of pesticidal composition from sulphur sludge

SIVAPRASAD, P.

India 163 510 (July 1986)

The patent refers to a simple process of obtaining a pestical composition containing calcium thiosulphaste and polysulphides from the sulphur sludge in the sulphuric plant. Finely ground sludge is washed with water to remove water soluble impurities. Lime is added to the washed sludge approximately in ratio of 2:1 by weight. About 4 to6 parts by weight of water is added. The total solution containing sludge is heated to boiling for about 45 to 75 minutes. The solution has to be stirred while heating. The solution is cooled to room temperature. The clear supernatant liquid is stored out of contact with air.

207 Process for the preparation of pesticidal benzoylurea compounds

SHELL INTERNATIONALE RESEARCH MEATSCHAPPIJ B.V

India 163 910 (December 1988)

The patent provides a process for the preparation of a benzoylurea compound of general formula I in which each of A and B independently represents a halogen atom or an alkyl group. The

compositions of the invention may be formulated as wettable powders, dusts, granules, solutions, emulsifiable concentrates, emulsions, suspension concentrates and aerosols. The compounds of the invention are especially useful when applied in admixture with other insecticides especially organophosphates and pyrethroids.

208 Process for preparation of novel composition of chelates for detoxification of toxic elements poisoning in environmental pollution in human, animal and to some extent in plant kingdom.

SINHA (NB)

India 164 020 (December 1988)

The patent studies the toxicity of heavy element and detoxification of heavy elementor element containing pesticides or fungicides by using one composition of cheletes in microbial bioassay.

WASTE UTILIZATION

Nil

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